

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently Amended) A baking rack assembly for an automatic bread making machine comprising:

a frame having two opposing, laterally spaced sidewalls extending upward from and coupled to a base member, the base member engaging configured to engage a coupling device provided in a baking chamber of an the automatic bread making machine when the frame is positioned in the baking chamber; and

a plurality of trays coupled to ~~and supported by the two sidewalls of the frame in~~ vertically spaced relation to each other, each tray providing a substantially horizontal support surface for a quantity of dough wherein the frame has a permanent opening ~~between the two sidewalls, the permanent opening having a sufficient width to permit one of the trays to be passed through the opening while oriented in a substantially horizontal position, and wherein the frame can be selectively placed into and removed from the baking chamber as a unit.~~

2. (Original) The baking rack assembly according to claim 1 wherein each of the trays is provided with one or more holes extending therethrough to facilitate the flow of air around and through the assembly.

3. (Original) The baking rack assembly according to claim 1 wherein the trays are removably coupled to the frame.

4. (Cancelled)

5. (Original) The baking rack assembly according to claim 1, further comprising a handle coupled to the frame.

6. (Currently Amended) An automatic bread making machine comprising:
a housing having a baking chamber coupled to a source of heat and a baking rack assembly comprising a frame that is selectively placed into and removed from the baking chamber as a unit, the frame having two opposing, laterally spaced sidewalls extending upward from and coupled to a base member and a plurality of trays coupled to and supported by the two sidewalls of the frame in vertically spaced relation to each other, each tray providing a substantially horizontal support surface for a quantity of dough that can be proofed or baked on the tray when the frame and trays are positioned within the baking chamber, ~~the base member engaging a coupling device provided in a baking chamber of an automatic bread making machine when the frame is positioned in the baking chamber.~~

D/ 7. (Currently Amended) ~~The baking rack assembly~~ An automatic bread making machine according to claim 6 wherein each of the trays is provided with one or more holes extending therethrough to facilitate the flow of air around and through the assembly.

8. (Currently Amended) ~~The baking rack assembly~~ An automatic bread making machine according to claim 6 wherein the trays are removably coupled to the frame.

9. (Currently Amended) ~~The baking rack assembly~~ An automatic bread making machine according to claim 6 further comprising a coupling member wherein the base member is coupled to positioned in a bottom region of the baking chamber and configured to engage the base member.

10. (Currently Amended) ~~The baking rack assembly~~ An automatic bread making machine according to claim 6, further comprising a handle coupled to the frame.

11. (Previously Amended) An automatic bread making machine comprising:
a housing having a baking chamber and a container for receiving bread making ingredients, the container being releasably coupled to the baking chamber via a coupling device provided in the baking chamber;

a motor for mixing the ingredients within the container to form a dough;
a frame that is selectively placed into and removed from the baking chamber, the frame having two opposing, laterally spaced sidewalls extending upward from and coupled to a base member with a plurality of trays coupled to and supported by the two sidewalls of the frame in vertically spaced relation to each other, each tray providing a substantially horizontal support surface for a quantity of the dough, the base member engaging the coupling device when the frame is positioned in the baking chamber, the frame also having a permanent opening between the two sidewalls with dimensions sufficient to permit one of the trays to be passed through the opening while oriented in a substantially horizontal position; and

a heating element coupled to the baking chamber to bake the dough positioned on the trays when the frame and trays are positioned within the baking chamber.

12. (Currently Amended) ~~The baking rack assembly~~ An automatic bread making machine according to claim 11 wherein each of the trays is provided with one or more holes extending therethrough to facilitate the flow of air around and through the assembly.

13. (Currently Amended) ~~The baking rack assembly~~ An automatic bread making machine according to claim 11 wherein the trays are removably coupled to the frame.

14. (Currently Amended) ~~The baking rack assembly~~ An automatic bread making machine according to claim 11 wherein the base member is coupled to a bottom region of the baking chamber.

15. (Currently Amended) ~~The baking rack assembly~~ An automatic bread making machine according to claim 11, further comprising a handle coupled to the frame.

16. (Previously Amended) A method of baking a plurality of portions of dough comprising:

placing ingredients into an automatic bread making machine;

activating a motor of the automatic bread making machine to mix the ingredients to form a quantity of dough;

removing the quantity of dough from the machine;

dividing the quantity of dough into a plurality of portions;

placing the plurality of portions of dough onto a plurality of trays coupled to and supported by opposing sidewalls of a frame in vertically spaced relation to each other;

inserting the frame and trays coupled thereto into a baking chamber of the automatic bread making machine until a base member of the frame engages a coupling device in the baking chamber;

activating a heating element of the automatic bread making machine to bake the plurality of portions of dough; and

removing the baked dough away from the frame through a permanent opening of the frame, the opening having dimensions sufficient to permit at least one of the trays to be passed through the opening while oriented in a substantially horizontal position.

17. (Previously Amended) A method of baking a plurality of portions of dough comprising:

forming a plurality of portions of dough;

placing the plurality of portions of dough onto a plurality of trays coupled to and supported by opposing sidewalls of a frame in vertically spaced relation to each other;

inserting the frame and trays coupled thereto into a chamber of an automatic bread making machine; and

activating a heating element of the automatic bread making machine to bake the plurality of portions of dough.

18. (New) A baking rack assembly for an automatic bread making machine comprising:

a frame having two opposing, laterally spaced sidewalls extending upward from and coupled to a base member;

the frame configured to be positioned within in a baking chamber of the automatic bread making machine; and

the frame configured to receive a plurality of trays coupled thereto in vertically spaced relation to each other, such that the frame and trays can be selectively placed into and removed from the baking chamber as a unit.

19. (New) The baking rack assembly of claim 18, further comprising a plurality of trays configured to be received into the frame, each tray configured to prove a substantially horizontal support surface for a quantity of dough.

20. (New) The baking rack assembly according to claim 19 wherein the trays are removably coupled to the frame.

21. (New) The baking rack assembly according to claim 19 wherein each of the trays is provided with one or more holes extending therethrough to facilitate the flow of air around and through the assembly.